



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

# Sweet Potato Toasts with Tahini Dressing

**Serves:** 6-8

**Ingredients:**

- 2 large orange sweet potato, scrubbed with ends removed
- 2 lbs purple sweet potato, scrubbed with ends removed
- 3 tbsp tahini
- 1 lemon, halved
- 1 cucumber, sliced thinly
- Pinch sea salt
- 2 tbsp flat-leaf Italian parsley

**Method :**

- Cut sweet potato into ¼ in slices. Bake at 350° for 15-20 minutes until tender but not cooked through.
- Remove from oven and allow to cool completely. (This can be done a day ahead of time and refrigerated to save you time.)
- Place under high broiler until warm, bubbly, and crispy on edges (about 1 minute).
- To make the dressing, whisk together the tahini and lemon with a pinch of sea salt to taste.
- Smear on the toasts, then top with cucumber and parsley.

